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(54) **COFFEE AROMA WITH IMPROVED STABILITY**

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(58) **Field of Classification Search** 426/534,
426/535, 536, 537, 538, 594, 595, 650
See application file for complete search history.

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(57) **ABSTRACT**

Process, in order to impart to foodstuffs an aroma of fresh ground and fresh brewed coffee, wherein the aroma substances necessary for imparting the aroma impression of fresh brewed or fresh ground coffee are produced in separate formulations and recombined for use in food stuffs or perfumery products.

9 Claims, No Drawings